

EN User manual

Ceramic glass induction hob

USER MANUAL

ZIE6004F

la vita è bella
ZANUSSI
ITALIAN SINCE 1916

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Subject to change without notice



Safety information



For your safety and correct operation of the appliance, read this manual carefully before installation and use. Always keep these instructions with the appliance even if you move or sell it. Users must fully know the operation and safety features of the appliance.

General safety



Warning! Persons (including children) with reduced physical sensory, mental capabilities or lack of experience and knowledge must not use the appliance. They must have supervision or instruction for the operation of the appliance by a person responsible for their safety.

Child safety

- Only adults can use this appliance. Children must get supervision to make sure that they do not play with the appliance.
- Keep all packaging away from children. There is a risk of suffocation.
- Keep children away from the appliance when it is on.

Safety during operation

- Remove all packaging, stickers and layers from the appliance before the first use.
- Set the cooking zones to "off" after each use.
- Risk of burns! Do not put metallic objects, for example cutlery or saucepan lids, on the cooking surface, as they can become hot.
- Users with an implanted pacemaker must keep their upper body minimum 30 cm from induction cooking zones that are switched on.



Warning! Fire danger! Overheated fats and oils can catch fire very quickly.

Correct operation

- Always monitor the appliance during operation.
- Only use the appliance for domestic cooking tasks!
- Do not use the appliance as a work or a storage surface.
- Do not put or keep very flammable liquids and materials, or fusible objects (made of plastic or aluminium) on or near the appliance.
- Be careful when you connect the appliance to the near sockets. Do not let electricity bonds touch the appliance or hot cookware. Do not let electricity bonds tangle.

How to prevent a damage to the appliance

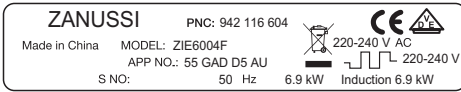
- If the objects or cookware fall on the glass ceramic, the surface can be damaged.
- Cookware made of cast iron, cast aluminium or with damaged bottoms can scratch the glass ceramic if you move them on the surface.
- Do not let cookware boil dry to prevent the damage to cookware and glass ceramics.
- Do not use the cooking zones with empty cookware or without cookware.
- Do not cover the parts of the appliance with aluminium foil.
- **Leave a ventilation space of 5 mm between the worktop and front of the unit below it.**



Warning! If there is a crack on the surface, disconnect power supply to prevent the electric shock.

Installation instructions

i Before the installation, note down the serial number (Ser. Nr.) from the rating plate. **The rating plate of the appliance is on its lower casing.**



Safety instructions

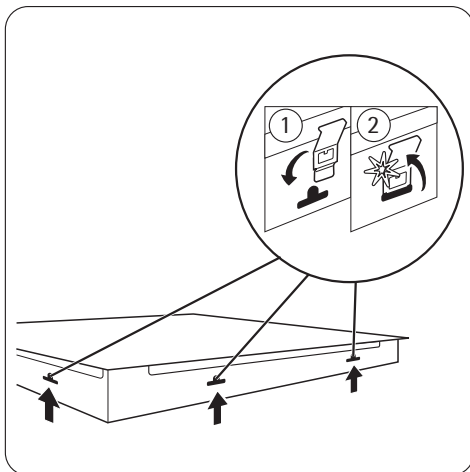
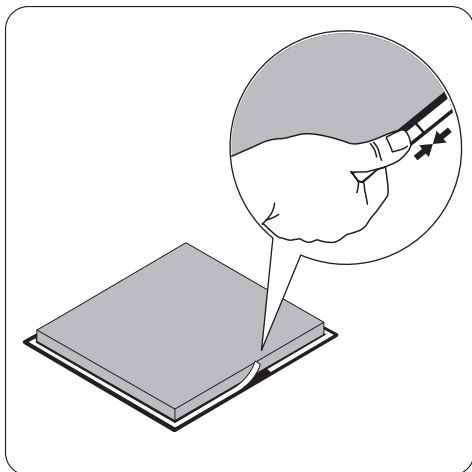
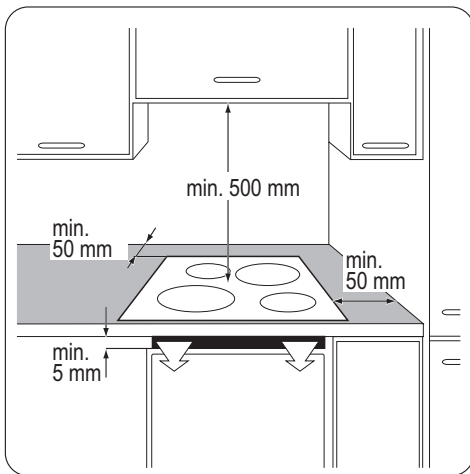
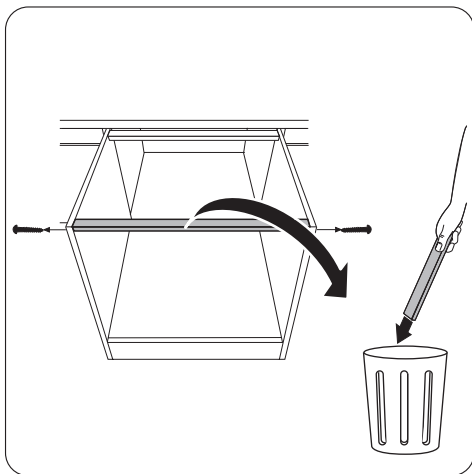
! **Warning!** You must read these!
Make sure that the appliance is not damaged because of transportation. Do not connect a damaged appliance. If it is necessary, speak to the supplier. Only an authorised service technician can install, connect or repair this appliance. Use only original spare parts.
Only use built-in appliances after you assemble the appliance into correct built-in units and work surfaces that align to the standards.
Do not change the specifications or modify this product. Risk of injury and damage to the appliance. Fully obey the laws, ordinances, directives and standards in force in the country where you use the appliance (safety regulations, recycling regulations, electrical safety rules etc.)!
Keep the minimum distances to other appliances and units!
Install anti-shock protection, for example install the drawers only with a protective floor directly below the appliance!
Protect the cut surfaces of the worktop against moisture with a correct sealant!
Seal the appliance to the work top with no space left with a correct sealant!

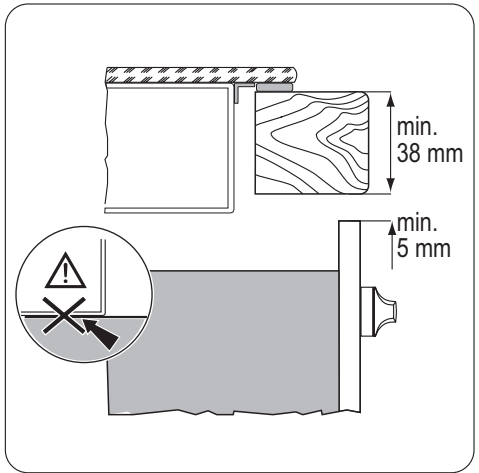
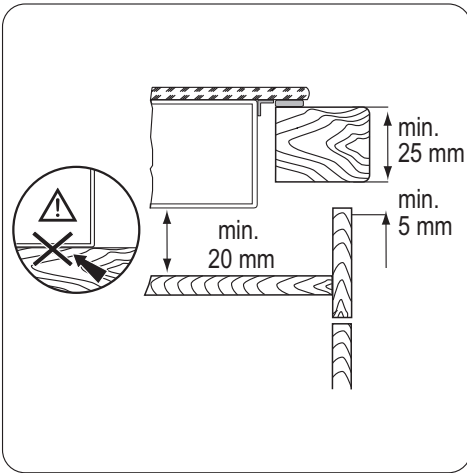
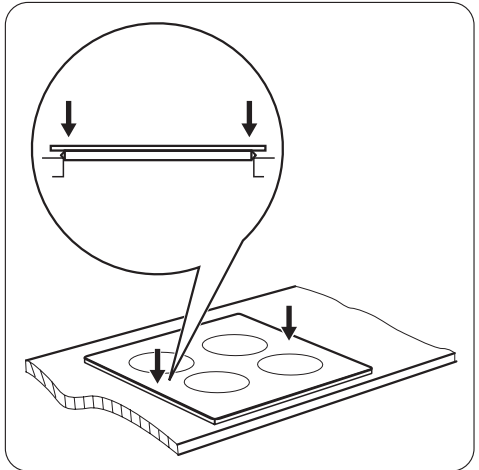
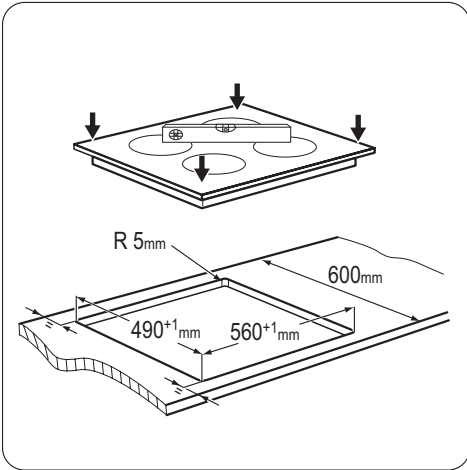
Protect the bottom of the appliance from steam and moisture, e.g. from a dishwasher or oven!
Do not install the appliance adjacent to doors and below windows! If not, hot cookware can be hit off the hob when you open doors or windows.

! **Warning!** Risk of injury from electrical current.
Carefully obey the instructions for electrical connections.

- The electrical mains terminal is live.
 - Make electrical mains terminal free of voltage.
 - Install correctly to give anti-shock protection.
 - Loose and incorrect plug and socket connections can make the terminal become too hot.
 - A qualified electrician must install the clamping connections correctly.
 - Use a strain relief clamp on cable.
 - Use the correct mains cable of type H05BB-F Tmax 90°C (or higher) for a single-phase or two-phase connection.
 - Replace the damaged mains cable with a special cable (type H05BB-F Tmax 90°C; or higher). Speak your local Service Force Centre.
- The appliance must have the electrical installation which lets you disconnect the appliance from the mains at all poles with a contact opening width of minimum 3 mm.
- You must have correct isolation devices: line protecting cut-outs, fuses (screw type fuses removed from the holder), earth leakage trips and contactors.

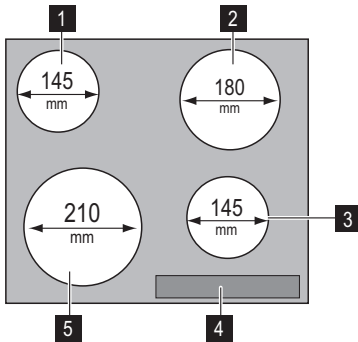
Assembly





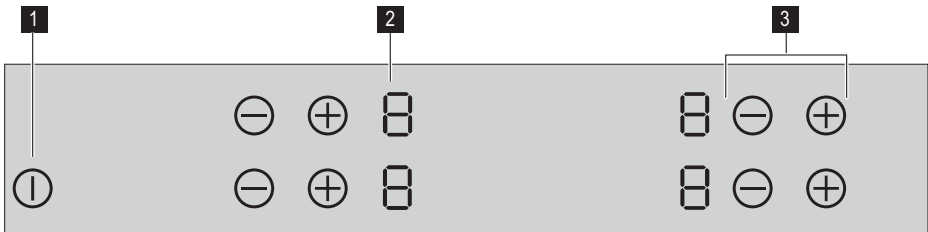
Product description

Cooking surface layout



- 1** Single cooking zone 1400 W
- 2** Single cooking zone 1800 W
- 3** Single cooking zone 1400 W
- 4** Control panel
- 5** Single cooking zone 2300 W

Control panel layout



Use the sensor fields to operate the appliance. Indicators and displays tell which functions operate.

	sensor field	function
1	①	starts and stops the hob
2	heat setting display	shows the heat setting or functions which are on
3	+ / -	increases or decreases the heat settings

Heat setting displays

Display	Description
0	The cooking zone is off
1 - 9	The cooking zone operates
E	There is a malfunction

Display	Description
	A cooking zone is still hot (residual heat)
	The automatic switch off is active
	Cookware unsuitable or too small or no cookware on the cooking zone

Residual heat indicator

Warning! Risk of burns from residual heat!

The induction cooking zones make the heat directly in the bottom of the cookware. The glass ceramic is heated by the residual heat of the cookware.

Operating instructions

Use the induction cooking zones with suitable cookware.

On and Off

Touch for 1 second to start or stop the appliance.

Automatic Switch Off

The function stops the hob automatically if:

- all cooking zones are off .
- you do not set the heat setting after you start the hob.
- you cover a sensor field with an object (a pan, a cloth, etc.) for longer than 10 seconds.

- the hob gets too hot (e.g. when a saucepan boils dry). Before you use the hob again, the cooking zone must be cool.
- you use incorrect cookware. comes on in the display and after 2 minutes the cooking zone stops automatically.
- you do not stop a cooking zone or change the heat setting. After some time comes on and the hob stops. See the table.

Automatic Switch Off times

Heat setting	-	-		-
Stops after	6 hours	5 hours	4 hours	1.5 hours

The heat setting

Touch to increase the heat setting. Touch to decrease the heat setting. The display shows the heat set-

ting. Touch and at the same time to switch off the cooking zone.

Helpful hints and tips

Cookware

- The bottom of the cookware must be as thick and flat as possible.
- Cookware made of enamelled steel and with aluminium or copper bottoms can cause discoloration on glass ceramic surface.

Cookware for induction cooking zones

Important! In induction cooking a powerful electromagnetic field generates an almost instant heat inside the cookware.

Cookware material

- **correct:** cast iron, steel, enamelled steel, stainless steel, a multi-layer bottom (marked as correct by a manufacturer).

- **not correct:** aluminium, copper, brass, glass, ceramic, porcelain.

Cookware is correct for an induction hob if ...

- ... some water boils very quickly on a zone set to the highest heat setting..
- ... a magnet pulls on to the bottom of the cookware.

i The bottom of the cookware must be as thick and flat as possible.

Cookware dimensions : induction cooking zones adapt to the dimension of the bottom of the cookware automatically to some limit. But, the magnetic part of the bottom of the cookware must have a minimum diameter of approximately 3/4 of the cooking zones.

Operating noises


If you can hear

- cracking noise: cookware is made of different materials (Sandwich construction).
- whistling: you use one or more cooking zones with high power levels and the cookware is made of different materials (Sandwich construction).

- humming: you use high power levels.
- clicking: electric switching occurs.
- hissing, buzzing: the fan operates.

The noises are normal and do not refer to any defects.

Energy saving

-  If possible, always put the lids on the cookware.
- Put cookware on a cooking zone before you start it.
- Stop the cooking zones before the end of the cooking time to use residual heat.
- The bottom of pans and cooking zones must have the same dimension.

Examples of cooking applications

The data in the table is for guidance only.

Heat setting	Use to:	Time	Hints
1	Keep cooked foods warm	as required	Cover
1-2	Hollandaise sauce, melt: butter, chocolate, gelatine	5-25 min	Mix occasionally
1-2	Solidify: fluffy omelettes, baked eggs	10-40 min	Cook with a lid on
2-3	Simmer rice and milkbased dishes, heating up ready-cooked meals	25-50 min	Add at least twice as much liquid as rice, stir milk dishes part way through
3-4	Steam vegetables, fish, meat	20-45 min	Add a few tablespoons of liquid
4-5	Steam potatoes	20-60 min	Use max. ¼ l water for 750 g of potatoes
4-5	Cook larger quantities of food, stews and soups	60-150 min	Up to 3 l liquid plus ingredients
6-7	Gentle fry: escalope, veal cordon bleu, cutlets, rissoles, sausages, liver, roux, eggs, pancakes, doughnuts	as required	Turn halfway through
7-8	Heavy fry, hash browns, loin steaks, steaks	5-15 min	Turn halfway through
9	Boil large quantities of water, cook pasta, sear meat (goulash, pot roast), deep fry chips		


Information on acrylamides

Important! According to the newest scientific knowledge, if you brown food (specially the one which


contains starch), acrylamides can pose a health risk. Thus, we recommend that you cook at the lowest temperatures and do not brown food too much.

Care and cleaning

Clean the appliance after each use.
Always use cookware with clean bottom.

 **Warning!** Sharp objects and abrasive cleaning agents will damage the appliance.

For your safety, do **not** clean the appliance with steam blasters or high-pressure cleaners.

 Scratches or dark stains on the glass ceramic have no effect on how the appliance operates.






To remove the dirt:

1. – **Remove immediately:** melted plastic, plastic foil, and food with sugar. If not, the dirt can cause

damage to the appliance. Use a special scraper for the glass. Put the scraper on the glass surface at an acute angle and move the blade on the surface.

- **Remove after the appliance is sufficiently cool:** limescale rings, water rings, fat stains, shiny metallic discolorations. Use a special cleaning agent for glass ceramic or stainless steel.
2. Clean the appliance with a moist cloth and some detergent.
 3. At the end **rub the appliance dry with a clean cloth.**

What to do if...

Problem	Possible cause and remedy
You cannot start the appliance or operate it.	<ul style="list-style-type: none">• You touched 2 or more sensor fields at the same time. Only touch one sensor field.• There is water or fat stains on the control panel. Clean the control panel• Start the appliance again and set the heat setting within 10 seconds.
The residual heat indicator does not come on.	The cooking zone is not hot because it operated only for a short time. If the cooking zone must be hot, speak to the after sales service.
The appliance stops.	You covered  . Uncover the sensor field.
 comes on	<ul style="list-style-type: none">• Not correct cookware. Use the correct cookware.• No cookware on the cooking zone. Put cookware on the cooking zone.• The diameter of the bottom of the cookware is too small for the cooking zone. Move cookware to a smaller cooking zone.
 comes on.	<ul style="list-style-type: none">• The automatic switch-off operates. Stop the appliance and start it again. Overheating protection for the cooking zone operates. Stop the cooking zone and start it again.
 and a number come on.	There is an error in the appliance. Disconnect the appliance from the electrical supply for some time. Disconnect the fuse from the electrical system of the house. Connect again. If  comes on again, speak to the After Sales Service.


If you tried the above solutions and cannot repair the problem, speak to your dealer or the Customer Care Department. Give the data from the rating plate, three-digit-

letter code for the glass ceramic (it is in the corner of the cooking surface) and an error message that comes on.

If you operated the appliance incorrectly, the servicing by a customer service technician or dealer will not be free of charge, even during the warranty period. The in-


structions about the customer service and conditions of guarantee are in the guarantee booklet.

Environment concerns

The symbol  on the product or on its packaging indicates that this product may not be treated as household waste. Instead it should be taken to the appropriate collection point for the recycling of electrical and electronic equipment. By ensuring this product is disposed of correctly, you will help prevent potential negative consequences for the environment and human health, which could otherwise be caused by inappropriate waste handling of this product. For more detailed information about recycling of this product,

please contact your local council, your household waste disposal service or the shop where you purchased the product.

Packaging material

 The packaging materials are friendly to the environment and can be recycled. The plastic components are identified by marking: >PE<,>PS<, etc. Discard the packaging materials as household waste at the waste disposal facilities in your municipality.



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